

Call 480-362-7462 or 362-5537



Longmore just south of Osborn



[Pumpkin Decorating Contest](#) Judging is Friday October 28th. Click link for details

Questions, Comments and Answers

The (Native American Day) activities last week were fantastic. Every day was fun. The musicians, the artists, the guest chefs – and the Chili Contest! You guys make it fun to go to breakfast and lunch every day. Thank you! Well, thank you for the kind words. In this particular case there are plenty of people to thank for the Native American Days' activities: The whole ARAMARK team, Yvonne Schaaf and Josette Martinez and Janet Johnson's entire Community Relations Department, Public Works which assisted with flyer distribution and equipment set-up, Chili Contest entrants, Ernesto Lopez & Tweety Antone for serving their foods and the list goes on and on. We have a good time serving people and are thankful that our efforts are appreciated. THANK YOU ALL for your continued patronage and support.

The Thursday night evening meal (during Native American Days) menu was absolutely delicious. Who made the potato salad? It was the best I ever had. Snuck back for seconds. Please tell the ARAMARK staff what a fantastic job they do. Thank you for the kind words. Community Member Chef Laron Grey made the potato salad. Chef Laron has been at the Round House since it opened. We will pass your compliments on to him.

Who won the Chili contest? Prizes were awarded at Thursday's evening meal. If you missed it, the winners are shown here:

- Grand Prize Winner: Angie Silversmith – Trophy & \$250
- First Place Red: Darren Harris – Plaque & \$100
- Second Place Red: Ivan Juan – Plaque & \$25
- First Place Green: Rito Lopez – Plaque & \$100
- Second Place Green: Tim Rangel – Plaque & \$25

How do I go about ordering catering? You can start by [clicking this link](#) to see our abbreviated catering menu. Then, you can call 362-5537 or 5538 and speak with ARAMARK GM Dan Barolli, Catering Manager Beth Holliday or Office Manager Danielle Simmons, who will be happy to assist you with your order and get you signed up (if you want) to place future orders on line!

Are Café employees aware of the daily menu on the website? I went to order a regular egg bagel sandwich and on your website cheese comes with it. They almost forgot my cheese and asked if I wanted meat. I just wanted the regular egg bagel sandwich, but it seemed like they were confused. Thank you for letting us know of the misunderstanding. We have a pre-service meeting every day and go over specials. Despite our best efforts, confusion sometimes occurs. Thanks again.

Can you tell me where the red borders on the digital screens came from? Thanks for asking. We checked with Daniel Martinez in Community Relations and he tells us they were purchased as part of the Digital Signage installation package from a company called Janus Displays from Florida. [Click this link](#) to see their web page and contact information. Try the "Contact Us" link at the bottom of their web page. Good luck!

The menu said Chocolate Chip Pancakes, but my son and I went to the grill, and they didn't have any. That was a supplier issue and we apologize. We were shorted the chocolate chips AND pancake batter by our supplier and did not find out in time to replace the morning of service. We are sorry for the inconvenience. We strive to serve what we advertise. Thanks for your understanding.

Why don't the Café job openings get posted for Community Members to review when they come open? It seems like the Café openings are "top secret". Thanks for asking. First, there aren't that many openings. Currently 7 of 9 hourly positions are filled by Community Members and/or their spouses. Second, when the positions do become available, our SRPMIC HR department already has quite a stack of applications for ARAMARK to review. As a result, there is no need to "advertise" for more applications. In the food service business (fast food to tabletop to fine dining) applications are always accepted. That being said, we will ask HR to post future open positions so that Community Members might be aware. Thanks for the idea. We will give it a try.

When will you have the Bronto Ribs again? Glad you like them and thanks for asking. This is the second month in a row somebody has asked. Our problem has been they are so expensive. When we first started serving them, they were about \$2.29 per pound. At last look they are approaching \$7 or more depending on a variety of issues – which makes them very expensive to serve, just to break even. We will be serving them again soon – but be prepared for sticker shock. Stay tuned!

Kudos & Klouts (Customer Comments and/or Suggestions)

- Never seems to be any strawberry jam packets with the toast in the morning. Can we get some? (Yes.)
- Today's chicken wings were extremely dried out. And I paid with my \$3 off frequency card! (We refunded. Sorry!)
- Green Tea Fountain update: Coke scheduled to install this Friday, 10/7!!!
- Tater tots at the breakfast grill? Crispy. Like in my burro. (Yes, we will order some in. Thanks for the idea).
- Can we order Frybread on Mondays & Fridays like the Tortillas? (We have found the Frybread does not hold nearly as well as the Chumuth, so do we do not offer it. Sorry. ☹)
- The pizza has been absolutely awesome lately. Addictive.
- Chili was really thick today – like stew. (It sometimes thickens when it sits. We add stock to think it).
- Can we get a better bagel? Those baggie "Chompie's" are blahs-ville. (We are working on it. Thanks.)
- Thanks for getting the Caffeine Free Diet Coke in the 20 oz. bottles! I'll be your best customer!

To submit your feedback:

1. You can fill out a yellow comment card and leave it in the boxes on the condiment station in the Café. OR...
2. You can submit feedback on the ARAMARK Round House Café Feedback page. Just [click here](#). OR...
3. E-mail SRPMIC Food Services Manager Paul.Johnston@srpmic-nsn.gov

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